

BRIDES

20 Hors D'Oeuvres That Only Look Expensive, According to Top Chefs

Plus, full recipes so you can try them on your own!

by Colleen Sullivan | Updated 04/14/20

Wedding guests eagerly await cocktail hour—complete with freshly poured cocktails and an assortment of mouthwatering hors d'oeuvres—at nearly every wedding. But if you're the one paying for these delicious appetizers, you know the cost of said appetizers (even if they're bite-sized!) can get, well, costly.

For this reason, we asked top chefs at resorts and restaurants across the country how to get more bang for your buck by serving hors d'oeuvres that only *look* expensive. In addition to their advice—spoiler: they're big fans of cheese and root veggies!—we also asked them to share recipes for great-looking finger foods that will wow your guests, but not your wallet.

Read on for 20 impressive-yet-inexpensive appetizer recommendations from 20 top chefs who cater to the wedding community. Feel free to try each dish now and thank us later when your guests think you've spent a fortune.

Oyster on the Half Shell with Tequila Mignonette



COURTESY OF INTERCONTINENTAL HOTEL WASHINGTON

Oysters are a favorite at weddings—especially in the summertime—and for good reason. “Oysters are simple to prepare so you’re saving money on labor,” says Chef Bradley Martlatt of the [InterContinental Hotel Washington, D.C.](#)

To make, you'll need the below ingredients:

- 5 Blue Point oysters
- 3 Tbsp. tequila
- 1/2 cup vinegar
- 2 Tbsp. shallots
- 1 lemon
- Capers
- Tabasco sauce to taste

Directions: Clean and shuck the oysters. Mix together the tequila, vinegar, minced shallots, and drizzle over oysters. Finally, plate on a bed of capers and serve with a lemon wedge and Tabasco sauce.